

## SHAKE WELL BEFORE USE

Rustins Chopping Board Oil is a blend of natural plant oils to nourish and protect chopping boards and worktops. It penetrates the wood with no surface film to chip. It has a clear finish to enhance the natural beauty of wood.

The Oil contains anti-microbial additives with a slow release formula which provide protection against a wide range of bacteria.

Rustins Chopping Board Oil conforms to The Articles in Contact with Food Regulations.

### Preparation

The surface must be clean and bare. Sand smooth if necessary.

### Application

Do not dilute product. With a clean soft cloth or brush apply a liberal coat of the oil, working with the grain. Wipe off any excess oil within 3-5 minutes. Oil new or bare wood 3 times initially.

### Re-Coating Time

Chopping Board Oil is touch dry within one hour and can generally be re-coated within 3 hours.

### Maintenance

When applying to previously oiled wood surfaces, first clean and remove any contamination with warm water and mild detergent. Re-oil weekly or monthly with one coat depending on use. You may lightly sand the wood with a fine grade of sand paper to ensure surface is smooth prior to re-coating.

For compatibility on previously oiled wood, try a small test area first.

### Coverage

1 litre covers approximately 12 square metres per coat depending on the absorbency of the wood.

### Cleaning

Remove as much oil as possible from brushes before cleaning. Clean brushes whilst wet with water and detergent.

### Important

Rags used for oiling must be laid out flat to dry or destroyed, otherwise they may catch fire due to spontaneous combustion.

### Disposal (pollution prevention)

Some local authorities have special facilities for disposal of waste paints/varnishes/ coatings. Do not empty product into drains or watercourses.

### Storage

Store in a cool dry place with the lid tightly closed. Protect from frost.

### HEALTH AND SAFETY

Keep out of reach of children.

Do not get in eyes, on skin, or on clothing. IF SWALLOWED: Rinse mouth. Do NOT induce vomiting.

IF ON SKIN: Gently wash with plenty of soap and water.

IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Wear protective gloves. naphtha. May produce an allergic reaction.

UF: RCSA-7FLJ-SW00-RFDT

Please refer to Product Data Sheet for full information at [www.rustins.co.uk](http://www.rustins.co.uk)



EU Limit value for this product (CAT. No. 339) (2010): This product contains max 3 g/l VOC.

For information on Rustins' products visit our website at [www.rustins.co.uk](http://www.rustins.co.uk) or contact us at Rustins Ltd, Waterloo Road, London, NW2 7TX United Kingdom [rustins@rustins.co.uk](mailto:rustins@rustins.co.uk)  
Telephone: +44 (0)20 8450 4666

ROI: Excellence Ltd, 43 Grange Parade, Dublin D13 Y860 Ireland.  
Tel: +353 1 - 832 3300

# Rustins

Quick Dry

# Rustins

Ideal for  
Chopping  
boards

Wooden  
worktops

Butcher  
blocks

# Chopping Board Oil

## Anti-Bacterial



# Rustins



## 250ml e

## 250ml e